



Desserts

Vanilla crème brûlée* 11

“Plum crazy” cheesecake with plum purée 11

Ooey gooey butter cake with mixed berry coulis 11

Uncle Needmo’s chocolate peanut butter pie with Oreo crust 11

Peach & blackberry cobbler with vanilla ice cream* 11

New Orleans style bread pudding with almonds, bourbon cream sauce 11

Chocolate mousse with whipped cream, Oreo cookie crumbles* 11

Choice of 3 sorbets: Peach, blueberry, cantaloupe, watermelon* 10

Choice of 3 ice creams: Chocolate, caramel, peanut butter Oreo fudge,
strawberry butter cake swirl, blackberry limoncello* 10

Milk & cookies: homemade cookies, cold glass of milk 8

(Cookies are made to order. May take up to 20 minutes, so please order ahead of time.)

***Not Available To-Go**

Summer 2025

Après Dinner, Digestifs & Late-Night Mistakes

*

Dessert

Tawny Port, *Kopke*, 20 year 16

Tawny Port, *Kopke*, 30 year 36

White Port, *Kopke*, 10 year 12

Sauternes, Carmes de Rieussec 2019 12

Sherry, Don PX '99 16

Madeira, Malmsey, 10 Year 14

Assorted Flight:

White Port, Malmsey Madeira, Kopke 30-year Port, 1999 PX Sherry 38

Dessert Cocktails

Carajillo: Adult coffee with Licor 43, espresso, cream over ice 14

Nuts & Berries: Frangelico, Chambord, cream 12

Whisky Split: Bourbon, banana-almond milk, Frangelico,
chocolate bitters, vanilla demerara 12

Britton's Homemade Limoncello 10

Espresso Martini 14

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Summer

Snacks

- Spicy dill pickle boiled peanuts 6
- Deviled farm egg with smoked trout, smoked trout caviar 7
- Oyster shooter with cocktail sauce, lemon zest, dash of citrus vodka (raw) 4*

Starters

- Browned and crispy cast iron corn bread muffins with hot honey butter 5
- Baked pimento cheese with focaccia toast points 12 add bacon 2
- Smoked tuna dip with carrots, celery, lavosh, boiled egg 15
- Fried Alabama okra & eggplant parmesan with fresh tomato sauce, basil, olive oil 13
- Smoked salmon carpaccio with pickled cabbage, capers, horseradish cream, pumpernickel bagel 15
- Fried Louisiana oysters with maque choux, smoked bacon, creole cream 18
- Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 12
- Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14
- Bacon wrapped smoked quail with local arugula and cabbage slaw, Alabama white BBQ sauce 16

Soup/Salads

- "Chicken & Dumplings" soup: chicken confit, collards, bacon, field peas, matza dumplings 12
- Fruit salad with heirloom melons, raspberries, pistachios, mint, prosecco, ricotta cheese 14
- Caesar salad with romaine lettuce, house made dressing, parmesan, croutons 13
- Farmer's Market salad with fresh corn, tomatoes, cucumber, lady peas, farmer's cheese, herbs 18

Mains

Fish of the Day MP Steak of the Day* MP

- Ricotta cheese gnudi with stewed farmers market vegetables, roasted tomatoes, garlic, pistou 27
- Crawfish Bolognese with fennel sausage, okra, strozzapreti pasta, spicy cream sauce 32
- Beef tenderloin stroganoff with mixed mushrooms, spinach, porcini cream, garganelli pasta 34
- Shrimp, mussels and clams cooked in a creamy corn chowder sauce with linguini pasta 32
- Seared Hokkaido scallops with corn, zucchini, roasted sweet potato, lemon herb butter 48
- Southern fried Alabama catfish with creamy tart coleslaw, house cut fries, crawfish aioli 28
- "It's Really Spicy" blackened redfish with wilted garlicky greens, roasted potato, shrimp bisque 38
- Surf & Swamp: blackened catfish, shrimp, gator balls, andouille, crawfish-red bean rice 39
- Grilled rainbow trout with grilled okra, spring onions, Brabant potatoes, bacon mustard vinaigrette 30
- All-natural chicken breast with green beans, creamy grits, white wine butter sauce 28
- B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20

Soppin' Bread: crusty baguette for sauce soppin' 3

Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.

*Consuming raw or undercooked food may increase your risk of foodborne illness

Executive Chef James Huckaby
08.22.25

Blueprint Cocktails

- Vodka AF** Deep Eddy’s Vodka, watermelon, lime, pomegranate liqueur (*bright, fresh, fruity*) **15**
- What She’s Having** Deep Eddy Vodka, Strawberry, Lemon (*refreshing adult lemonade*) **13**
- Basically, Bourbon** Old Forester Bourbon, Carpano Antica Formula Vermouth, Orange & Earl Grey Bitters (*light spice and herbaceous notes, bright, boozy, digestif*) **14**
- Spritz & Giggles** New Amsterdam Gin, Lemon, Grapefruit, Aperol, Soda (*refreshing bitter finish*) **13**
- Cucumbersome** New Amsterdam Gin, Cucumber, Basil, Lime (*fresh and healthy*) **14**

Classics

- Oaxacan Old Fashioned** Lunazul Añejo Tequila, Agave, Orange & Chocolate Bitters, Mezcal Spray (*spirit forward, hints of chocolate, orange, smoke*), origin Oaxaca, Mexico **14**
- Paper Plane** Larceny Bourbon, Lemon, Aperol, Cynar (*herbal, tart, bitter finish*) origin Chicago **13**
- Lemon-Basil Martini** Absolut Citron Vodka, Lemon, Basil (*light, herbal, tart*), origin Nashville **14**
- Weeski** Jameson, Lillet Blanc, Orange Liqueur, Orange Bitters (*orange, bright, light*) **13**
- Mexican Firing Squad** Lunazul Reposado Tequila, Lime, Pomegranate Syrup, Prohibition Bitters (*bright, light baking spice, citrusy*) La Cucaracha Bar Mexico City 1937 **14**

Wines by the Glass

Bubbly & Rosé

Prosecco, <i>Ca’Furlan</i> , Veneto NV	9
Cava Rosé, <i>Isaac Fernandez</i> “Biutiful” Brut NV	9
Rosé, <i>Domaine de Font Sainte</i> , Languedoc 2023	10
Rosé, <i>Schloss Gobelsburg</i> “Cistercian”, Osterriech, Austria 2022	16

Whites

Chardonnay, <i>Maddalena</i> , Monterey 2022	9
<i>Oliver Gessler</i> , Côtes de Gascogne 2023	9
Riesling, <i>Frisk</i> , Victoria, Australia 2023	10
Grüner Veltliner, <i>Berger</i> , Lower Austria 2023	11
Sauvignon Blanc, <i>Sandy Cove</i> , Marlborough, New Zealand 2023	12
Chardonnay, <i>Jean-Marc Brocard</i> , Domaine Sainte Claire, Chablis 2023	16
Chardonnay, <i>Hartford Court</i> , Russian River Valley 2023	16
Sancerre, <i>Franck Millet</i> , Loire Valley 2024	18

Reds

Malbec, <i>Doña Paula Estate</i> , Valle de Uco, Mendoza 2023	10
Cabernet Sauvignon, <i>Highlands 41</i> “Estate Reserve”, Paso Robles 2022	12
<i>Manoir du Carra</i> , Beaujolais 2022	12
Petite Sirah, <i>Terra D’Oro</i> , Amador County 2020	12
Pinot Noir, <i>Benton-Lane</i> , Willamette Valley 2022	16
<i>Domaine de la Charbonnière</i> , Vacqueyras 2022	18
Cabernet Sauvignon, <i>Austin Hope</i> , Paso Robles 2021	20

Beer

Draft		Bottle		Can	
<i>Edmund’s Oast</i> <u>BLONDE</u>	7.00	STELLA ARTOIS	5.00	<i>Stone</i> <u>HAZY IPA</u>	6.00
<i>Birmingham District</i> <u>PILSNER</u>	7.00	MICHELOB ULTRA	4.00	PABST BLUE RIBBON	3.00
<i>Alabama Beer Co.</i> <u>LIGHT LAGER</u>	7.00	BUD LIGHT	3.50	<i>Good People</i> <u>PALE ALE</u>	6.00
<i>Yellowhammer</i> <u>TANGERINE KOLSCH</u>	7.00	BUDWEISER	3.50	HEINEKEN 0.0 NA	5.00
<i>Ferus</i> <u>IPA</u>	7.00	COORS LIGHT	3.50	<i>Straight To Ale</i> <u>OATMEAL STOUT</u>	6.00
<i>Fairhope</i> <u>AMBER</u>	7.00			<i>Golden Road</i> <u>MANGO WHEAT ALE</u>	5.00
				<i>Bravazzi</i> <u>BLOOD ORANGE HARD ITALIAN SODA</u>	5.00